

AMENDMENTS TO THE CLAIMS

This listing of claims will replace all prior versions, and listings, of claims in the present application.

Listing of Claims:

1. (Currently Amended) An oil-in-water type emulsion for light-exposing food comprising fat and nonfat milk solids, wherein the fat consists of non-milk fat, or non-milk fat and milk fat; the non-milk fat has such a constituent fatty acid composition that the total amount of lauric acid and palmitic acid is not less than 40%, the total amount of oleic acid, linoleic acid and linolenic acid is not more than 50%, and the total amount of linoleic acid and linolenic acid is not more than 5%; [[and]] the ratio of milk fat/total fat is not more than 0.95; the content of nonfat milk solids is 1 to 14% by weight; and the amount of the fat ingredient is 15 to 48% by weight.

2. (Original) The oil-in-water type emulsion according to claim 1, wherein the oil-in-water type emulsion further comprises at least one ingredient selected from tocopherol and rutin.

3. (Previously Presented) The oil-in-water type emulsion according to claim 1, which is for photodegradation-resistance.

4. (Previously Presented) The oil-in-water type emulsion according to claim 1, wherein the oil-in-water type emulsion is whippable.

5. (Currently Amended) A method for preventing photodegradation of an oil-in-water type emulsion comprising fat, nonfat milk solids, and water, ~~and an emulsifier, which comprises comprising:~~

using as preparing an oil-in-water type emulsion comprising fat, nonfat milk solids, water and an emulsifier, wherein the fat that consisting of is a non-milk fat, or non-milk fat and milk fat, ~~wherein;~~ the non-milk fat has such a constituent fatty acid composition that the total amount of lauric acid and palmitic acid is not less than 40%, the total amount of oleic

acid, linoleic acid and linolenic acid is not more than 50% and the total amount of linoleic acid and linolenic acid is not more than 5%; [[and]] the ratio of milk fat/total fat is not more than 0.95; the content of nonfat milk solids is 1 to 14% by weight; and the amount of the fat ingredient is 15 to 48% by weight.

6. (Original) The method according to claim 5, wherein the oil-in-water type emulsion further comprises at least one ingredient selected from tocopherol and rutin.

7. (Currently Amended) ~~[[The]]~~ An oil-in-water type emulsion according to claim 1, for light-exposing food comprising fat and nonfat milk solids, wherein the fat ~~[[is]]~~ consists of non-milk fat and the emulsion is a nonfat milk solid-containing oil-in-water type emulsion comprising 1 to 12% by weight of fat and 3 to 26% by weight of nonfat milk solids; the ratio of the nonfat milk solids to the fat ingredient in the oil-in-water type emulsion is not less than 1 relative to 1 of the fat ingredient; and the non-milk fat has such a constituent fatty acid composition that the total amount of lauric acid and palmitic acid is not less than 40%, the total amount of oleic acid, linoleic acid and linolenic acid is not more than 50% and the total amount of linoleic acid and linolenic acid is not more than 5%.

8. (Original) The oil-in-water type emulsion according to claim 7, wherein the nonfat milk solid-containing oil-in-water type emulsion further comprises tocopherol.

9. (Original) The oil-in-water type emulsion according to claim 7, which is an emulsion for blending use.

10. (Original) The oil-in-water type emulsion according to claim 7, which is an emulsion for blending into pudding, bavarois or jelly.